

---

**Waukesha County  
UW Extension  
Farmers Market Fresh**

---

## **Rhubarb Strawberry Topping**

### *Ingredients:*

10 stalks rhubarb  
4 cups hulled, quartered strawberries  
1½ cups sugar  
1 cup orange juice  
Zest of one orange, grated  
Zest of one lemon, grated  
½ teaspoon vanilla extract

*Makes 8 Cups*



### *Directions:*

1. Trim rhubarb and cut into 1 inch pieces.
2. Hull and quarter strawberries.
3. Combine all ingredients in a large heavy saucepan over medium heat and stir well. Bring to a boil.
4. Reduce heat and simmer for 10 to 12 minutes, skimming off foam as it collects.
5. Remove from heat. Serve warm or cold.
6. Before refrigerating leftovers, cool to room temperature, cover and then refrigerate. Keeps for 4 days in the refrigerator. Reheat if desired.